

Holiday Inn

AN IHG® HOTEL

CATERING MENU Buffalo Bill Village Resort Cody, Wyoming

BREAKFAST

Buffet Selections

(Minimum 25 Person)
All Breakfast Buffets
Include:
Orange Juice,
Regular/Decaf Coffee
and Hot Tea.

Please notify us of any dietary restrictions.

All pricing is subject to 4% tax and 18% service fee.

Prices and availability subject to change 30 days prior to event. Price list effective 1/2024

V.1.2024

(307) 587. 3654 Ext 656 Meetings@blairhotels.com

Wild West Breakfast Buffet

(\$23 Per Person)

- ·Traditional Scrambled Eggs
- Western-Style Scrambled Egg
 (diced ham, onion, peppers and cheese)
- ·Biscuits and Gravy
- ·Bacon and Sausage
- Country Fried Potatoes
- ·Fresh Cut Fruit Bowl

American Breakfast Buffet

(\$22.5 Per Person)

- ·Traditional Scrambled Eggs
- ·Bacon and Sausage
- -Country Fried Potatoes
- ·Golden French Toast Stix

(with warm syrup and whipped butter)

- ·Assorted Breakfast Pastries
- ·Fresh Cut Fruit Bowl

Build - Your - Own Breakfast Burrito Bar

(\$22 Per Person)

- ·Flour Tortillas
- ·Scrambled Eggs
- Sausage
- ·Sautéed Peppers and Onions
- ·Potatoes
- ·Cheese and Salsa
- ·House Made Pork Green Chili or Nacho Cheese Sauce

Deluxe Continental Breakfast Buffet

(\$19 Per Person)

- ·Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl and Assorted Yogurts
- ·Assorted Cold Cereals with Milk

Express Continental

(\$14.5 Per Person)

- ·Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl



BREAKFAST Plated

(Maximum 25 Person)
All Plated Breakfast
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Please choose **One (1)** of the Following Selections (one selection per group):

Executive Steak and Eggs

(\$30 Per Person)

6oz. Sirloin steak cooked medium with two scrambled eggs, country fried potatoes, and fresh baked biscuits.

Breakfast Burrito

(\$19 Per Person)

Scrambled eggs, onions, peppers, sausage, potatoes and cheese, wrapped in a large flour tortilla. Topped with your choice of house made pork green chili or nacho cheese sauce. Served with salsa and sour cream on the side.

Eggs Benedict

(\$18 Per Person)

Toasted English muffin, Canadian bacon, two poached eggs, and hollandaise sauce. Served with country fried potatoes.

American Breakfast

(\$17 Per Person)

Scrambled eggs, country fried potatoes, bacon, and fresh baked biscuits.



COFFEE BREAK

-Coffee Regular/Decaf \$35 (Approx 20 Cups)
-Iced Tea \$10 (60oz. Pitcher)

-Lemonade \$12 (60oz. Pitcher) -Fruit Juices

(Apple, Cranberry, Orange, Grapefruit, Tomato)
\$12 (60oz. Pitcher)

-Soft Drinks (Coke Products®)

•Fruit Punch \$2.5 (12oz. Can)

(Sugar - Free Available)

Bakery & Snack Items

-Cinnamon Rolls

-Assorted Gourmet Pastries

-Assorted Gourmet Muffins

\$36 (Per Dozen)

-Assorted Gourmet Muffins

•Fresh Baked Cookies

-Brownies \$36 (Per Dozen)

-Assortment of Candy Bars

\$2.5 (Each)
-Tortilla Chips with Salsa and Nacho Cheese

*5 (Per Person)

Tortilla Chips with Salsa

\$3 (Per Person)

-Potato Chips with Onion Dip
\$3 (Per Person)

•Pretzels

-Popcorn \$3 (Per Person)

\$2 (Per Person

Whole Fruit (Variety of Bananas, Apples, & Oranges)

\$2 (Per Person)

\$35 (3 Gallons)

Holiday Inn.
AT THE BUFFALO BILL VILLAGE RESORT
CODY WYOMING.

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Lunch

Buffet Selections

(Minimum 25 Person)
All Lunch Buffets
Include: Iced Tea,
Regular/Decaf Coffee,
and Hot Tea.

Buffet Lunch Served Between 11 AM - 3 PM

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Mexican Fiesta

(\$25.5 Per Person)

- ·Seasoned Strips of Beef and Chicken (with Sautéed Peppers and Onions)
- ·Seasoned Ground Beef Taco Meat
- ·Hard and Soft Taco Shells
- Shredded Lettuce, Diced Onions and Tomatoes
- ·Shredded Cheddar Cheese
- ·Salsa, Sour Cream and Guacamole
- -Spanish Rice and Refried Beans
- ·Churros for Dessert

Fajita Bar

(\$23 Per Person)

- Seasoned Strips of Beef and Chicken (with Sautéed Peppers and Onions)
- ·Flour Tortillas
- ·Shredded Cheddar Cheese
- -Salsa, Sour Cream and Guacamole
- -Spanish Rice and Refried Beans
- ·Churros for Dessert

Taco Bar

(\$21.5 Per Person)

- ·Seasoned Ground Beef Taco Meat
- ·Hard and Soft Taco Shells
- ·Shredded Lettuce, Diced Onions and Tomatoes
- ·Shredded Cheddar Cheese
- ·Salsa, Sour Cream and Guacamole
- Spanish Rice and Refried Beans
- ·Churros for Dessert



LUNCH

Buffet Selections

(Minimum 25 Person)
All Lunch Buffets
Include: Iced Tea,
Regular/Decaf Coffee,
and Hot Tea.

Lunch Buffet Served Between 11 AM - 3 PM

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Soup and Sandwich Board

(\$21.5 Per Person)

- -Chef's Choice Soup
- ·Chef's Choice Cold Salad
- ·Assorted Cold Cuts of Sliced Ham and Turkey
- Sliced Cheese
- ·Lettuce, Tomato, Onion and Pickles
- ·Assorted Breads
- Mustard and Mayonnaise

Baked Potato and Salad Bar

(\$21.5 Per Person)

Add Soup For Only \$3 More

- Garden Salad with Assorted Toppings and Dressings
- ·Fresh Baked Potatoes
- ·Steamed Broccoli
- Diced Green Onions
- ·Cheese Sauce
- ·Seasoned Ground Beef Taco Meat
- ·Crumbled Bacon
- Whipped Butter
- ·Sour Cream
- ·Shredded Cheese

Pasta and Salad Bar

(\$18 Per Person)

- -Garden Salad with Assorted Toppings and Dressings
- ·Bolognese Sauce
- ·Alfredo Sauce
- ·Chef's Choice Pasta
- ·Toasted Parmesan Garlic Bread



LUNCH

Hot Lunch Buffet

(Minimum 25 Person)
All Lunch Buffets
Include: Iced Tea,
Regular/Decaf Coffee,
and Hot Tea.

Lunch Buffet Served Between 11 AM - 3 PM

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QT's Hot Lunch Buffet

(\$26 Per Person)

Buffet includes the following items:
Client's Choice of **One (1)** Entrée:
·Warm Rolls and Butter
·Chef's Choice Vegetable, Potato (Where Applicable) and
Dessert

Entrée Selections: (Choose One (1))

- ·Pot Roast with Baby Mashed Potatoes
- ·Herb Roasted Pork Loin
- ·QT's Broasted Chicken
- Bruschetta Grilled Chicken over Pasta
- ·Beef Stroganoff over Noodles
- ·Salisbury Steak with Mushroom Gravy
- -Chicken Mornay with Roasted Tomatoes and Bacon

Add a Garden Salad \$3 Per Person Add Extra Entrée Item \$4 Per Person



LUNCH **Plated**

(Maximum 25 Person) **All Plated Lunches** Include: Iced Tea, Regular/Decaf Coffee, and Hot Tea.

Sandwiches served with Chef's choice side.

Plated Lunch Served Between 11 AM - 3 PM

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Please choose One (1) of the Following Selections (one selection per group):

Grilled Steak Or Chicken Caesar Salad

(\$22 Per Person Steak) (\$18.5 Per Person Chicken) Crisp romaine served with shredded Parmesan cheese, home style croutons and creamy dressing.

Italian Sub (Cold)

(\$19.5 Per Person) Sliced Genoa salami, prosciutto, smoked ham,

provolone cheese, red onion, pepperoncini peppers, tomato, shredded lettuce, oil and vinegar, Parmesan cheese, and basil mayo on a hearty Amoroso roll.

Classic French Dip

(\$19 Per Person) Slow roasted beef piled high on a French loaf. Served with Au Jus for dipping.

Philly Cheesesteak Melt

(\$17.5 Per Person)

Shaved sirloin, sautéed mushrooms and onions, American cheese sauce and provolone cheese on a hearty Amoroso roll.

Add a Garden Salad \$3 per person



LUNCH

Plated Continued

(Maximum 25 Persons)

All Plated Lunches
Include: Iced Tea,
Regular/Decaf Coffee,
and Hot Tea.
Sandwiches served
with Chef's choice side.

Plated Lunch Served Between 11 AM - 3 PM

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Please choose **One (1)** of the Following Selections (one selection per group):

Bacon Cheese Burger

(\$17.5 Per Person)

6oz. Sirloin burger char-grilled to medium, topped with cheddar cheese, applewood smoked bacon, lettuce, tomato, pickle and onion served on a potato bun.

Chicken Parmesan Sandwich

(\$17 Per Person)

Tender breaded boneless chicken breast with house made marinara, provolone cheese and Parmesan cheese on a hearty Amoroso roll.

Chicken Alfredo

(\$16.5 Per Person)

House made creamy Alfredo sauce and fresh grilled sliced chicken with pasta served with toasted Parmesan garlic bread.

Pasta Bolognese

(\$16 Per Person)

House made bolognese sauce with pasta topped with shredded Parmesan cheese and fresh basil, served with toasted Parmesan garlic bread.

Executive Boxed Lunch

(\$18 Per Person)

Turkey, ham or roast beef with sliced cheese and lettuce on a soft croissant. Served with chips, fruit, yogurt and a cookie.

Add a Garden Salad \$3 Per Person



Buffet Selections

(Minimum 25 Person)
All Dinner Buffets
Include:
Garden Salad,
Warm Rolls and Butter
Chef's Choice Potato,
Vegetable (where
applicable) and Dessert.

Iced tea,
Regular/Decaf Coffee
and Hot Tea.

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Yellowstone Dinner Buffet:

(\$37 Per Person)

Includes Clients Choice of Three (3) Entrées

Buffalo Bill's Dinner Buffet:

(\$35 Per Person)

Includes Clients Choice of Two (2) Entrées

Entrée Selections

- ·Stuffed Roasted Pork Loin
- Pork Milanese over Pasta
- -Baked Lemon Herb or BBQ Chicken (Bone-In)
- ·Chicken Picatta over Pasta
- Bruschetta Grilled Chicken over Pasta
- ·QT's Broasted Chicken
- ·Sesame Glazed Sockeye Salmon
- ·Salisbury Steak with Mushroom Gravy
- ·Roasted Beef & Wild Mushroom Demi-Glace

Add Chef Carved Prime Rib

(\$12 Per Person)



Themed Buffet

Selections

(Minimum 25 Person)
All Dinner Buffets
Include:
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and Hot Tea.

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Italian Buffet

(\$37.5 Per Person)

Clients Choice of Two (2) Entrées

Entrée Selections

- ·Spaghetti Bolognese
- Pork Milanese
- -Chicken Alfredo
- ·Chicken Picatta
- Stuffed Shells (with or without meat)
- ·Baked Ziti (with or without meat)
- ·Meat or Vegetable Lasagna

Accompanied By

- •Garden Salad with Assorted Toppings and Dressings
- ·Chef's Choice Vegetable
- ·Toasted Parmesan Garlic Bread
- ·Biscotti for Dessert

Cowboy BBQ Buffet

(\$34 Per Person)

Clients Choice of Two (2) Entrées

Entrée Selections

- ·Smoked Pulled Pork
- ·Baked BBQ Chicken
- ·Smoked Beef Brisket
- ·BBQ Baby Back Ribs

Accompanied By

- ·Cole Slaw
- ·Potato Salad
- ·Ranch Style Beans
- -Cowboy Corn
- Corn Muffins
- ·Hot Fruit Cobbler for Dessert



Themed Buffet Selections

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Include:
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Mexican Fiesta Buffet

(\$32.5 Per Person)

- Seasoned Strips of Beef and Chicken (With Sautéed Peppers and Onions)
- ·Seasoned Ground Beef Taco Meat
- ·Hard and Soft Taco Shells
- ·Build Your Own Tostadas
- Shredded Lettuce, Diced Onions and Tomatoes
- ·Shredded Cheddar Cheese
- ·Salsa, Guacamole, and Sour Cream
- -Spanish Rice and Refried Beans
- ·Churros for Dessert

Asian Buffet

(\$32 Per Person)

Clients Choice of Two (2) Entrées

Entrée Selections

- ·Stir Fry (Choose from Chicken or Pork)
- Orange Chicken
- ·Beef Broccoli
- ·Sesame Beef

Accompanied By

- ·Fried Rice
- ·Spring Rolls
- Cheese Wontons
- Egg Drop Soup
- ·Chef's Choice Dessert



Plated

All Plated Dinners Include: Iced Tea, Regular/Decaf Coffee, and Hot Tea

All Plated Dinners
Served with:
Garden Salad
Warm Rolls and Butter
Chef's Choice Potato,
Vegetable (where
applicable) and
Dessert.

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Please choose **One (1)** of the Following Selections:

Herb Roasted Prime Rib

(12oz. \$45 Per Person) (10oz. \$42 Per Person

Crab Stuffed Halibut

(\$36 Per Person)

6oz. Fresh halibut filet with crab stuffing topped with a delicate lobster cream sauce.

8oz. Roasted Beef with Wild Mushroom Demi-Glace

(\$34 Per Person)

BBQ Ribs

(\$32 Full Rack Per Person) (\$28 Half Rack Per Person)

Pork baby back ribs, slow cooked to fall off the bone perfection and topped with our house made BBQ sauce.

Smokey Maple Bourbon Glazed Sockeye Salmon

(\$30 Per Person)

6oz. Filet of fresh sockeye salmon, topped with a smokey maple bourbon sauce.

Add a Grilled Garlic Shrimp Skewer to any Entrée. \$5 Per Person

Holiday Inna
AT THE BUFFALO BILL VILLAGE RESORT
CODY, WYOMING

Plated Continued

All Plated Dinners Include: Iced Tea, Regular/Decaf Coffee, and Hot Tea

All Plated Dinners
Served with:
Garden Salad
Warm Rolls and Butter
Chef's Choice Potato,
Vegetable (where
applicable) and
Dessert.

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Please choose **One (1)** of the Following Selections:

Pork Milanese

(\$29 Per Person)

Crispy Italian seasoned breaded pork loin filet topped with a creamy caper-lemon sauce served over pasta.

Stuffed Chicken Breast

(\$28.5 Per Person)

8oz. Chicken breast stuffed with spinach, tomato, Ricotta cheese and Parmesan cheese. Topped with a garlic cream sauce.

QT's Broasted Chicken

(\$28.5 Per Person)

Chicken seasoned with our house made herbs and spices mixture, then broasted, til tender and juicy.

Chicken Cordon Bleu

(\$28 Per Person)

6oz. Chicken breast stuffed with ham, Swiss cheese, lightly breaded and fried; topped with a Dijon cream sauce.

Add a Grilled Garlic Shrimp Skewer to any Entrée. \$5 Per Person



HORS D'OEUVRES

Add a Private Bar to Your Event for Only \$150. Ask for Details.

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Cold Hors D'oeuvres

 Antipasto Skewers \$160 (50 Count) Deviled Eggs \$18 (Per Dozen) Shrimp Salad Toast Points •\$24 (Per Dozen) Melon and Prosciutto Bites \$22 (Per Dozen) 7-Layer Dip with Tortilla Chips \$6 (Per Person, Min 10) Tortilla Chips with Salsa and Nacho Cheese ■\$5 (Per Person) Tortilla Chips with Salsa •\$3 (Per Person) Potato Chips with Onion Dip ■\$3 (Per Person)

Tray and Displays

(All trays are Minimum 10 people)

-Mediterranean Hummus Platter

Roasted red pepper hummus served with assorted vegetables and pita chips.

Smoked Salmon Display

Full side of honey smoked Atlantic salmon served with herb cream cheese, thinly sliced red onions, capers, pickled radish and bagel crisps.

\$140 (Feeds 25)

Assorted Cheese and Crackers

\$7 (Per Person)

\$7 (Per Person)

-Seasonal Sliced Fresh Fruit Tray

\$6 (Per Person)

Deluxe Vegetables with Dip

\$5 (Per Person)

-Shrimp Cocktail - \$100 (50 Count)

\$100 (50 Count)



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Hot Hors D'oeuvres

-Gourmet Pigs in a Blanket with Dipping Sauces
\$26 (Per Dozen)

-Spinach Artichoke Dip Served with Tortilla Chips

\$6 (Per Person)

Beer Cheese Dip Served with Soft Pretzels

\$7 (Per Person)

-Cocktail Meatballs

(BBQ, Teriyaki, Buffalo, Asian Sweet Chili)

■\$55 (50 Count)

-Teriyaki Chicken Skewers

\$22 (Per Dozen)

-Cranberry and Brie Filo Bites

\$22 (Per Dozen)

Southwestern Chicken Egg-rolls

\$130 (50 Count)

Chef Carving Stations

(Served with warm rolls and butter)

-Top Round of Beef (9lbs)

\$190(Serves 25)

Smoked Pit Ham (14lbs)

\$225 (Serves 40)

Boneless Roasted Turkey Breast (10lbs)

\$185 (Serves 25)

